

Harbour Heights Hotel



New Years Eve Dinner Menu

£100 PER PERSON

Chef's Amuse - bouche & Champagne to start (GF) (V) (NF)

STARTERS

Smoked Maple glazed Duck Breast

cherry emulsion | watercress slaw | crispy popcorn (GF) (NF)

Thai green chicken & coconut broth

spring roll paste crackers | chilli oil

Seared local scallops

texture of peas | lemon beurre blanc | crispy artichoke | blue pepe nasturtium

Sous vide Cauliflower

Apple beignet | golden raisin puree | Cheddar | coriander (V) (NF)

MAINS

Beef Wellington

charred grilled mash potato | Sautéed baby spinach | roasted roots | marrow fat jus (NF)

Textures of Glastonbury Pig

maple & orange glazed parsnips | salsify, watercress puree | game crisps | calvados cream (GF) (NF)

Pan Roasted Pave of Turbot

turned cucumber | heritage radishes | saffron potato | samphire | shellfish bisque (GF) (NF)

Smoked applewood Boudin

black garlic roasted potatoes | balsamic roasted red onion | sautéed cashew nuts & sprouts

DESSERTS

Bramley Apple Tart Au Tatin

winter fruit fool (V)

White Chocolate & Biscotti Fondant

dark chocolate soil | raspberry sorbet (V)

Mulled wine poached pears

pistachio crumb | clotted cream | cranberries | shortbread (GF) (V)

HH Cheese selection

chutney | grapes & freshly baked raisin bread (GF) (V) (NF)

Coffee & Petit Fours

Please call 01202 707 272 to book a table or visit www.fjbhotels.co.uk.

Should you have any concerns about food allergens or intolerances, please talk to a member of staff before ordering your food or drink.

We can provide an allergen chart for all of our dishes if required.

Note a 10% service charge will be added to your bill, which will be shared between the whole team.